

Harford County Stormwater Pollution Prevention



GREASE WASTE MANAGEMENT

Proper grease and food management and disposal can play a very important role in reducing the stormwater pollutants entering the storm drain system and polluting waterways. It is important that best management practices of kitchen grease disposal are used. If not properly disposed of, oil and grease can end up in streams as depicted below. Grease and oil collected in indoor containers requires proper training of employees, good housekeeping practices, and sanitary containment of fats, oils, and greases.



Pollution Prevention Techniques for Solid and Grease Waste Management

- ✓ Recycle oil and grease. Never pour oil or grease into sinks, floor drains, or onto a parking lot or street.
- ✓ Never dump grease down a storm drain. Do not put liquid or grease in trash containers.
- ✓ Designate an area for waste collection away from storm drains and ensure the area is located on a concrete or impervious surface. Design the waste handling area to contain spills and prevent contact with stormwater.
- ✓ Disconnect waste collection area from storm drain systems. Keep the waste collection area clean, dry, and free of debris. Sweep the area regularly. If any leaks or spills are detected, clean with dry practices.
- ✓ Keep grease bins covered and contained. Store under roof or cover and ensure they have working lids. Ensure lids fit securely, are watertight, and are closed at all times.
- ✓ Have a grease trap or interceptor installed. Keep grease interceptor maintained to prevent sewer overflows or backups and keep records of grease waste hauling.
- ✓ Inspect and clean grease traps and bins regularly and have them regularly serviced and pumped or removed of grease by a licensed hauler. Call collector for service if container capacity is reached.
- ✓ Keep grease storage containers clean and wiped off to prevent accumulation of grime. Spot clean and schedule routine clean ups around oil and grease containers with scraping, dry absorbents, and sweeping. Wipe the outside of grease containers frequently. Never hose down the containers.
- ✓ Post signs to remind employees of best practices and proper use.
- ✓ Provide sturdy, lidded containers for oil transport from kitchen to outside receptacles or bring oil and grease containment bins inside. Prevent grease from dripping or overflowing when transferring and emptying containers.